

BLUE CHEESE TECHNOLOGY

STAGE N° 25 - 2026

ADVANCED LEVEL

ORGANISATION

Date : from 29/06 (starts 1:30) to 03/07/2026 (ends 12 :00)
(Week 27)

Duration : 4 day – 28 hours

Trainer : Manolie LE ROY

Cost : € 1970

Course location : ENILV d'Aurillac

Rue de Salers

15000 AURILLAC

Training language : English

INFORMATION AND REGISTRATIONS

ENIL : ENILV AURILLAC

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ANFOPEIL

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PUBLIC ET PRE-REQUISITES

Professionals should ideally have basic knowledge in microbiological and chemical aspects of cheese making.

E-learning (Webalim™) is available for reaching pre-requisites.

CONDITIONS



In the case of an insufficient number of participants, ANFOPEIL may cancel or postpone the training course. The applicant will be informed of this decision at least 2 weeks before the starting date of the training course

WAYS AND MEANS

- Theoretical lectures on basic knowledge of cheesemaking technology
- Practical sessions in pilot plant to apply skills to real work
- Discussion about practical session results, problems solving...

MAIN OBJECTIVES

After this training, participants will be able to :

- Characterize blue cheeses
- Explain how main parameters (pH, temperature, starters, rennet, coagulating times...) influence the production of blue cheese
- Identify the main defects of blue cheese

TRAINING CONTENTS

- **Reception and course presentation** (0.5 hours)
- **Physicochemical and microbiological aspects of milk** (1.5 hours)
- **Milk standardisation** (2 hours)
 - Biological standardization
 - Chemical standardization
- **Main parameters influencing final product quality** (8 hours)
 - Main steps of cheese making
 - *Penicillium Roqueforti* developpment
 - Blue cheeses categorization
 - Parameters influencing : coagulation, draining, aging...
- **Pratical sessions and analysis** (12 hours) : different types of blue cheeses
- **Blue cheese defects** (3 hours)
- **Recap and training review** (1 hour)

ASSESSMENT

The trainees will be assessed at the end of each training course in the form of questionnaires, oral evaluation with the trainer or practical tests. The type of assessment will depend on the topics covered on the course and the type of activities (theory and/or practical).

TRAINING COURSE VALIDATION

A document and a certificate will be awarded to the trainee and/or the trainee's company.